Coffee machines, technologies and services – at a glance

Schaerer compact

schaerer

Coffee comes to life

Schaerer coffee machines for restaurants, vending facilities, takeaways, coffee shops, quick-service restaurants, hotels, chain restaurants, convenience stores, offices, cafés, universities, bistros, hospitals, bars, sports centres, cultural events ...

Everything that's good for your coffee business

For decades, coffee culture has been a growing movement – a trend from which you, as a Schaerer customer, can only benefit. Our coffee machines offer you everything you need to be profitable in the long term: low operating costs, comprehensive services, knowledgeable advice and excellent coffee quality.

Technological diversity

We have the world's largest selection of fully automatic coffee machines and technologies for milk preparation. Along with numerous optional accessories and systems, they are the foundation for truly individual coffee machine configurations, be it for small coffee bars, the hotel sector or international chain restaurants.

Reliable service around the world

Whether in Switzerland, the USA or Australia, Schaerer customers can rely on fast and expert service throughout the lifetime of their coffee machines. We are represented in over 40 countries and can draw on a worldwide network of service technicians who know our coffee machines inside and out.

Advice and training

The leading technologies from Schaerer are backed by extensive coffee knowledge that extends far beyond brewing units and grinders. We share our expertise directly with our customers in the form of advice and individual coffee concepts, but also in training courses that illuminate every aspect of coffee.

Coffee machines

Whether for coffee corners in offices, busy self-service restaurants or chain restaurants, Schaerer offers the ideal coffee machine for any requirement and output.

Cups/day

Up to 50

Up to 60

Up to 100

Schaerer Coffee Joy*

Schaerer Coffee Joy satisfies the most demanding coffee connoisseurs. This user-friendly machine features five programmable beverage buttons and an integrated foamer head to deliver outstanding cappuccino at the press of a button.

* In Switzerland, only available through dealers.

Schaerer Coffee Prime

Schaerer Coffee Prime is the first choice for anyone looking for an economical and environmentally friendly solution. It can be retrofitted with numerous options and is easy to operate. In addition, it processes powder products, saves energy and does not require chemical cleaning products due to its disposable concept for the fresh-milk system.

Schaerer Coffee Vito

Fresh milk or powder beverages? Schaerer Coffee Vito gives you the choice. It also offers everything that counts in small restaurants and for self-service: a compact size, up to 15 different beverages and simple operation.

Ideal for:

Small offices and takeaways	Medium-sized offices, decentralised coffee services (floors), takeaways, smaller convenience stores, shops, colleges, universities and cultural institutions	Convenience stores, takeaways, retail stores

Up to 180

Up to 250

Up to 250

Schaerer Coffee Art

Intuitive operation and an exceptionally large range of beverages are the strengths of Schaerer Coffee Art. Its broad array of options enables diverse customised configurations. In the 1-phase coffee machine segment, this is the most powerful of the Schaerer coffee machines.

Schaerer Coffee Art Plus

No other coffee machine reaches the level of power (3-phase power connection) and the number of milk processing options achieved by Coffee Art Plus. Its repertoire includes a fully automatic milk system in four variations, four different steam wands for manually foaming and heating milk, a variety of milk storage options and other details.

Schaerer Coffee Celebration

Customers, coffee specialists, designers and engineers all contributed to the development of Schaerer Coffee Celebration. The result is a feast for the palate and the eyes: Gourmets appreciate its excellent coffee quality while others applaud its distinctive design. Up to four grinders work to achieve a rich coffee selection.

Small to medium-sized restaurants, convenience stores, takeaways	Hotels, restaurants, chain restaurants, quick-service restaurants, coffee shops, convenience stores, takeaways	Coffee shops, speciality restaurants

Milk universe

In 1997, we set new standards with the first fully automatic cappuccino system. Since then, we have maintained our leadership and today offer the world's largest selection of milk preparation devices.

Milk systems

Centre Milk
A milk cooling unit for two coffee machines. Available as a 1×8-litre version or as a 2×4-litre version (one type of milk per machine).

Undermachine cooling unit
Space-saving milk storage under the coffee machine or counter. Capacity for 9.5 litres.

Cup & Cool
A cup warmer and cooling unit in one. Capacity: 45–140 cups on 3 levels and 4 litres of milk.

Cold-milk system
Coffee-milk beverages and warm and cold milk beverages at the press of a button. Adjustable milk foam quality and temperature as well as cold and hot milk foam.

Undercounter milk
Space-saving milk storage under the counter. This system can be used to supply two coffee machines with milk or for processing two types of milk.

Milk Smart
A milk system for the preparation of milk foam and hot milk (no cold milk beverages) – adjustable temperature.

Twin Milk
Cooling unit for two milk types (2×4 litres), for instance for whole milk and skim milk, or whole milk and soy drink – for more beverage variety.

One Step or Two Step?

One Step

Two Step

Regardless of whether you are looking for a perfect cup of cappuccino at the press of a button or if you would like to have your milk foamed by a barista – our milk solutions give you the choice.

Steam wands

Supersteam or Finesteam

- For heating milk fully automatically (programmable temperature)
- For foaming milk manually
- For foaming milk in small quantities or directly into the cup

Autosteam

- For heating milk fully automatically (programmable temperature)
- For foaming milk manually

Powersteam

- For heating milk manually
- For foaming milk manually
- Ideal for businesses with a professional barista

Fresh milk or milk powder

Some swear by fresh milk while others prefer milk powder. Both types have their advantages, and both can be had with Schaerer coffee machines.

The advantages of fresh milk

- Beverage quality for the highest standards
- Very fine milk foam
- Less cleaning time

The advantages of milk powder

Milk powder is particularly convenient for vending machines, offices and other self-service areas:

- Less monitoring (no spoilage checks)
- Less cleaning time
- Easy to refill
- Supply from the Schaerer powder system

Optional accessories and systems

In addition to milk systems, Schaerer provides many other optional accessories and systems that flexibly meet your individual needs.

Powder systems

Milk powder beverages, moccaccinos and hot chocolate are available at the press of a button on the Schaerer powder system. This unit is designed for one or two powder types from the following assortment:

- Topping (milk powder system)
- Choco (system for chocolate powder)
- Choco/Topping (system for chocolate and milk powder)
- Twin Choco (system for two chocolate powder types)
- Schaerer Coffee Prime also processes other instant powders such as soup or instant tea.

Cup warmer

Capacity: 60–100 cups on 4 levels, depending on the type.

Cup dispenser

For 3 different cup sizes and with 3 containers for accessories, for instance stir sticks, sugar and cream.

Payment systems (self-service)

Coin tester
Without change. 6 different coins or tokens.
Coin changer
With change. 7 different coins or tokens.
MONEY card system
Payment system with three different reloadable money cards and cash.
Payment systems
Connection of coffee machine(s) to cash register or dispensing equipment.
Cash pool
Connection of multiple coffee machines to multiple cash registers.

Telemetry

Schaerer Remote System
Transmits consumption, operation and condition data of individual coffee machines to a central database.

The TouchIT user panel

TouchIT is a simple and intuitive touch screen user panel developed by Schaerer to meet the needs of self-service customers and restaurant personnel.

Ideal for self-service

TouchIT turns a coffee machine into a highly practical self-service device. A choice of designs is available for the TouchIT user interface. The screen can be used for advertising messages regarding special sales, specialities or innovations.

The TouchIT wizard uses simple, clear instructions and animated pictures to guide users through cleaning and daily operation.

Variant 1: self-service

12 programmable beverage buttons on one display level.

Variant 2: operation by personnel

- 40 programmable beverage buttons (5 display levels with 8 buttons each)
- Additional buttons are possible on some models

Cleaning

Schaerer coffee machines are easy and hygienic to clean with groundbreaking new cleaning concepts from Schaerer.

Impeccable hygiene according to the HACCP concept

All Schaerer milk systems meet the HACCP hygiene analysis and feature an automatic cleaning programme. The elements in contact with coffee are cleaned automatically – quickly, easily and reliably. Periodic intermediate rinses can be programmed as well.

Disposable system without chemicals (NcFoamer)

The disposable concept for the freshmilk system integrated in Schaerer Coffee Prime makes it possible: After two days, the small, compact disposable foamer head with the milk hose is simply exchanged, eliminating the need to clean the freshmilk system.

Plug & Clean

Schaerer Coffee Vito can be cleaned without the addition of cleaning products.

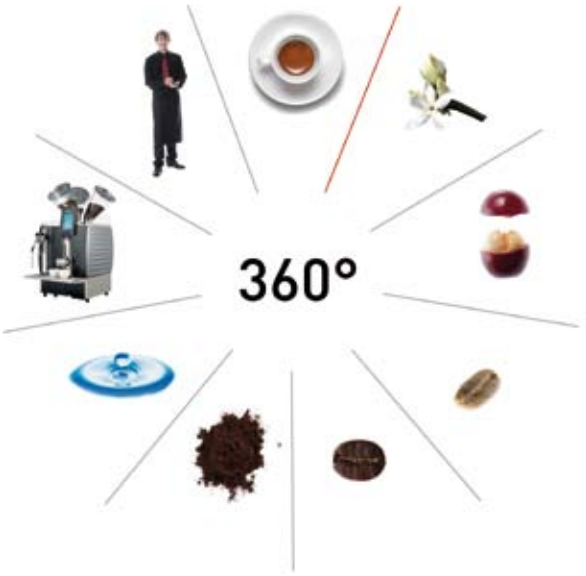
Cleaning with a sachet

Convenient cleaning products packaged off in individual portions for Schaerer Coffee Art.

coffee competence centre

Coffee Competence Centre (CCC)

Building coffee machines without knowing the sensory, biological and sociocultural aspects of coffee has always been unthinkable to us. In 1999, this gave rise to the idea of the Coffee Competence Centre (CCC) – a knowledge and service platform that focusses on the world of coffee.



Research and development
A good cup of coffee relies on an aromatic roasted coffee, good grinders, brewing units and other technical components. Even more than this, however, it depends on expert knowledge about the delicate interplay between these elements. At the CCC, intensive research leads to insights that flow directly into the development of new solutions.

Advice and courses for customers
The CCC is not only a place for research but also a service centre. CCC specialists, for example, develop and implement coffee concepts for specific customer markets. In addition, the CCC offers its customers and coffee enthusiasts coffee courses. These address topics such as the importance of various quality factors in coffee processing and preparation.

Employee training
The CCC imparts Schaerer coffee expertise to a broad range of companies – and of course to Schaerer itself. Since 2008, the CCC has trained over 130 Schaerer employees to SCAE-certified "Barista Level 1". Consequently, customers encounter expert partners at Schaerer, wellversed in all matters relating to coffee.

Successful concept for partners
Enthusiastic about the purpose and success of the CCC, we support our partners around the world in establishing their own CCC and becoming ambassadors of coffee expertise in their own right.

Espresso

Coffee

Americano

Americano white

Cappuccino

Latte macchiato

schaerer service partner

Service & Support

Whether in Switzerland or elsewhere in the world: Customers who decide for a Schaerer machine can rely on a partner who offers excellent technical support throughout the lifetime of the machine.

Global service network

On the Swiss home market, Schaerer sells its products directly to end customers and supports them through its own nationwide service network. Our subsidiaries in the USA, Germany and Belgium as well as our partners around the world offer the full scope of Schaerer services, including sales, marketing and technical support. A team of sales specialists and technical professionals supports our partners in over 40 countries.

Highly qualified technicians

Direct training courses, expert tools and e-learning platforms are used to train and continuously educate technicians worldwide, keeping their knowledge up to date with the latest Schaerer developments.

Caffè latte
Flat white

Moccaccino

Hot chocolate

Tea

Soup

engineering
manufacturing
services

we care
about the
future

Quality and sustainability

You can expect our machines to deliver what the world calls "Swiss Quality": precision, reliability and leading, sustainable technology.

Swiss made

Decades of experience as the foremost coffee machine manufacturer, ISO 9001 certification and satisfied customers throughout the world are testimony to the high quality of our devices. "Swiss made" at Schaerer means:

Swiss engineering: Our professional coffee machines are developed entirely at our headquarters in Switzerland.

Swiss manufacturing: Our coffee machines are manufactured entirely at our headquarters in Switzerland.

Swiss services: Every coffee machine is accompanied by a comprehensive service package for training, service and support from Switzerland.

Sustainability

In all business areas, we persistently seek solutions that meet the economical, environmental and social needs of our times. When manufacturing our coffee machines, we give preference to materials with a good ecological balance, and we continuously research new technological solutions that produce maximum coffee enjoyment with minimum power consumption. The PowerSave Mode is one such solution that reduces power consumption during lengthy idle periods. This saves up to 34 percent of power.

Technical components

If Schaerer is on it, then Schaerer is in it: The core technical components of our coffee machines are carefully coordinated Schaerer developments.

Plastic brewing unit

- Tried and tested over 400,000 times
- Absolutely tasteless
- Superb coffee quality

Boiler

- Tried and tested over 300,000 times
- 3-boiler technology (chromium steel) for the individual temperature control of coffee, tea and steam
- Small boilers with a large output, and the water is always fresh

Grinder

- Tried and tested over 500,000 times
- Small interiors (beans in the hopper are always fresh)
- High precision, slow-running compact grinding discs (reduced grinding temperature)

Hardware/software

- Over 15 years of experience in processor technology
- Latest software and hardware technology
- Schaerer software development and programming

Technical data

			Coffee Joy	Coffee Prime
Output rate and beverages	Beverage output per hour/day (coffee, espresso)		Up to 50	Up to 60
	Ristretto		×	×
	Espresso		×	×
	Coffee		×	×
	Milk coffee / latte		×	×
	Cappuccino		×	×
	Latte macchiato		×	×
	Moccaccino		–	×
	Cold milk		–	–
	Hot milk		×	×
	Milk foam		×	×
	Hot water		×	×
	Instant beverages (e.g. tea, soup)		–	×
	Steam		–	–
Dispensing procedure	Self–service mode		–	s
	Number of beverages possible (programmable)		5	40
	Height–adjustable beverage outlet	mm	70–135	–
	Separate hot water dispensing		s	–
Grinders and containers	1 grinder		s	s
	2 grinders		–	o
	3/4 grinders		–	–
	Bean hopper	gramme	250	700
	Add–on bean hopper	gramme	400	–
	Inlet for ground coffee/tablet		s	–
Boiler	Hot water boiler for coffee		s	s
	Hot water boiler		o	o
	Steam boiler		s	o
Milk systems and cooling units	Milk Smart (MS)		s	o
	Cup & Cool (C&C)		–	–
	Cold–milk system (CS / KMS)		–	–
	Undercounter milk (UC)		–	–
	Twin Milk (TM)		–	–
	Centre Milk (CM)		–	o
	Side cooling unit (BKE)		×	o
	Internal cooling unit (IKE)		–	–
	Undermachine cooling unit (UKE)		–	o
Powder system	Topping (1× Topping powder), e.g. milk powder		–	o
	Choco (1× Chocolate powder)		–	o
	Choco/Topping (1× Chocolate powder and 1× Topping powder)		–	o
	Twin Topping (2× Topping powder)		–	o
	Twin Choco (2× Chocolate powder)		–	o
	Instant powder		–	o
Steam	Normalsteam		–	–
	Powersteam		–	–
	Autosteam		–	–
	Supersteam		–	–
	Finesteam		–	–
General options	Cup warmer		–	–
	Steam cup warmer		–	–
	Swan neck		–	–
	Brewing accelerator		–	o
	Undercounter grounds disposal		–	o
	Illumination		–	s
Colours	Costa Rica Silver		–	–
	Brazil Bronze		–	–
	Blue Mountain		–	–
	Kenia Black		s	–
	Titanium Silver		–	s
	Special colour		–	–
Dimensions	Width	mm	305	344
	Depth	mm	445	538
	Height	mm	405	560
	Weight (net)	kg	16	25
Water supply	Internal drinking water tank		s	s
	Mains water supply		–	o
	Waste water outlet		–	o
	External drinking water and waste water tanks are monitored		–	o
	Waste water tank is monitored		–	o
	Aquachange		–	s
	Aquaflex		–	–
Electrical connection	Power	W	1700–2300	2000–2400
	Current	A	10–16	10–16
	Voltage	V	100–240	100–240
	Phases		1 L, N, PE	1 L, N, PE

Coffee Vito		Coffee Art		Coffee Art Plus		Coffee Celebration		
Milk powder	**Fresh milk**			**C**	**BC**	**BCL**		
Up to 100	Up to 100	Up to 180	Up to 250	Up to 250	Up to 250	Up to 250		
×	×	×	×	×	×	×		
×	×	×	×	×	×	×		
×	×	×	×	×	×	×		
×	×	×	×	×	×	×		
×	×	×	×	×	×	×		
×	×	×	×	×	×	×		
×	×	×	×	–	–	–		
–	–	–	×	×	×	×		
×	×	×	×	×	×	×		
0	×	×	×	×	×	×		
×	×	×	×	×	×	×		
–	–	–	–	–	–	–		
–	×	×	×	–	×	×		
s	s	o / s (TouchIT)	o / s (TouchIT)	s	s	s		
14	14	16 / 40 (TouchIT)	36 / 40 (TouchIT)	30	30	30		
70–180	70–180	65–185	65–185	80–180	80–180	80–180		
s	s	s	s	o	s	s		
s	s	s	s	–	–	–		
o	o	o	o	s	s	s		
–	–	–	–	–	o	o		
1100	1100	± 1000	± 1000	± 1000	± 1000	± 1000		
–	–	–	–	–	–	–		
s	s	s	s	s	s	s		
s	s	s	s	s	s	s		
–	–	–	o	o	s	s		
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–	–	s	s	s	s	s		
–	–	–	–	s	s	s		
–	–	–	–	s	s	s		
s	s	s	s	s	s	s		
–	–	–	–	–	–	–		
o	o	o	o	o	o	o		
329	329	420	420	383	523	756		
570	570	538	538	617	617	617		
836	836	668	668	894	894	894		
30–40	30–40	40	40	65	70	75		
s	s	–	–	–	–	–		
o	o	s	s	s	s	s		
o	o	s	s	s	s	s		
o	o	o	o	o	o	o		
o	o	o	o	o	o	o		
–	–	–	–	–	–	–		
o	o	–	–	–	–	–		
1700–3200	1700–3200	2000–5800	2000–10,100	2600–10,100	2600–10,100	2600–10,100		
10–16	10–16	10–30	10–30	15–30	15–30	15–30		
100–400	200–400	100–400	200–400	200–400	200–400	200–400		
1 L, N, PE	1 L, N, PE	1–3 L, N, PE	1–3 L, N, PE	1–3 L, N, PE	1–3 L, N, PE	1–3 L, N, PE		

s	standard
o	option
–	not available
×	possible

Headquarters

Schaerer Ltd.
Allmendweg 8
4528 Zuchwil
Switzerland
info@schaerer.com

Subsidiaries

Schaerer USA Corporation
2900 Orange Avenue, Suite 102
Signal Hill, CA 90755
USA
info@schaererusa.com

Schaerer Deutschland GmbH
Siechenlach 1
89173 Lonsee-Urspring
Germany
info@schaerer-gmbh.de
www.schaerer-gmbh.de

Schaerer Benelux–Guy van Bogaert
Boomsesteenweg 608
2610 Wilrijk-Antwerpen
Belgium
info@schaerer.be

www.schaerer.com

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SPECIALITY COFFEE
ASSN. OF EUROPE

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